

CHARDONNAY AT BETHEL HEIGHTS

Chardonnay has been the preeminent white wine at Bethel Heights since the first vines were planted here in 1977. Today we have six different blocks of Chardonnay planted on various benches and slopes around our Estate vineyards.

THE 2016 VINTAGE

2016 was the earliest vintage we have ever seen at Bethel Heights since our first harvest thirty-five years ago. Our vineyard was almost a month ahead of “normal” at every turning point in the growing season. And yet, the wines of 2016 are not the uniformly opulent offerings one would expect from a year defined by precociousness. Ripeness came early, but not at the expense of purity and elegance, especially in our older, own rooted plantings that make up half of our estate vineyard.

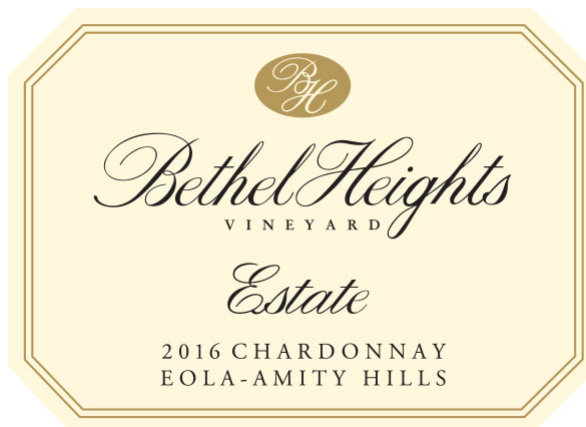
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Impressively complex and subtly flinty nose with yellow citrus fruit and peaches. The palate has a very fresh and refined shape and delivers concentrated and focused fruit. Drink now.

91 WINE ADVOCATE

The 2016 Chardonnay Estate is scented of fresh cut hay, hazelnuts and honey toast with white flowers, lemon confit and cream nuances. Medium-bodied with a lovely creamy texture, it fills the mouth with warm apple pie, cinnamon stick and crème fraîche flavors with accents of honey, citrus blossoms and toast, with juicy, mouthwatering acidity and a touch of pleasant texture on the long finish.

BETHEL HEIGHTS VINEYARD
6060 BETHEL HEIGHTS RD NW
SALEM, OREGON 97304 U.S.A.
Phone (503) 581-2262
www.bethelheights.com



2016 CHARDONNAY ESTATE

Certified Sustainably Grown and Produced

Dates picked: September 10 - 19, 2016

Grapes at harvest: Brix 21, pH 3.2, TA 7.1 gr/Liter

Finished wine: Alcohol 13.1%, pH: 3.3, TA: 6.0 gr/Liter

Fermented and aged 11 months in French oak, 35% new barrels

Bottled unfined in September 2017

455 Cases produced

FRUIT SOURCE: Six unique blocks of Chardonnay planted between 1977 and 2001 to various clones and rootstocks in various sites around our Estate vineyards.

VINIFICATION: The grapes were whole cluster pressed at low pressure for four hours then settled at 45 F for 3 days. The juice was then racked to barrels of varying sizes (228L, 350L, and 500L) and fermented for 35-40 days with minimal battonage (lees stirring). The new wine went through full malolactic fermentation and was aged on the lees for 11 months prior to bottling.

WINEMAKER NOTES: The Estate Chardonnay represents our entire planted acreage, thus provides the most complete expression of Chardonnay from our estate in each vintage. We make our picking decisions with tension and vibrancy favored over opulence and richness, as we believe this gives us the best expression of our sense of place. This wine will benefit from cellaring for at least three years and/or decanting a few hours ahead of time.